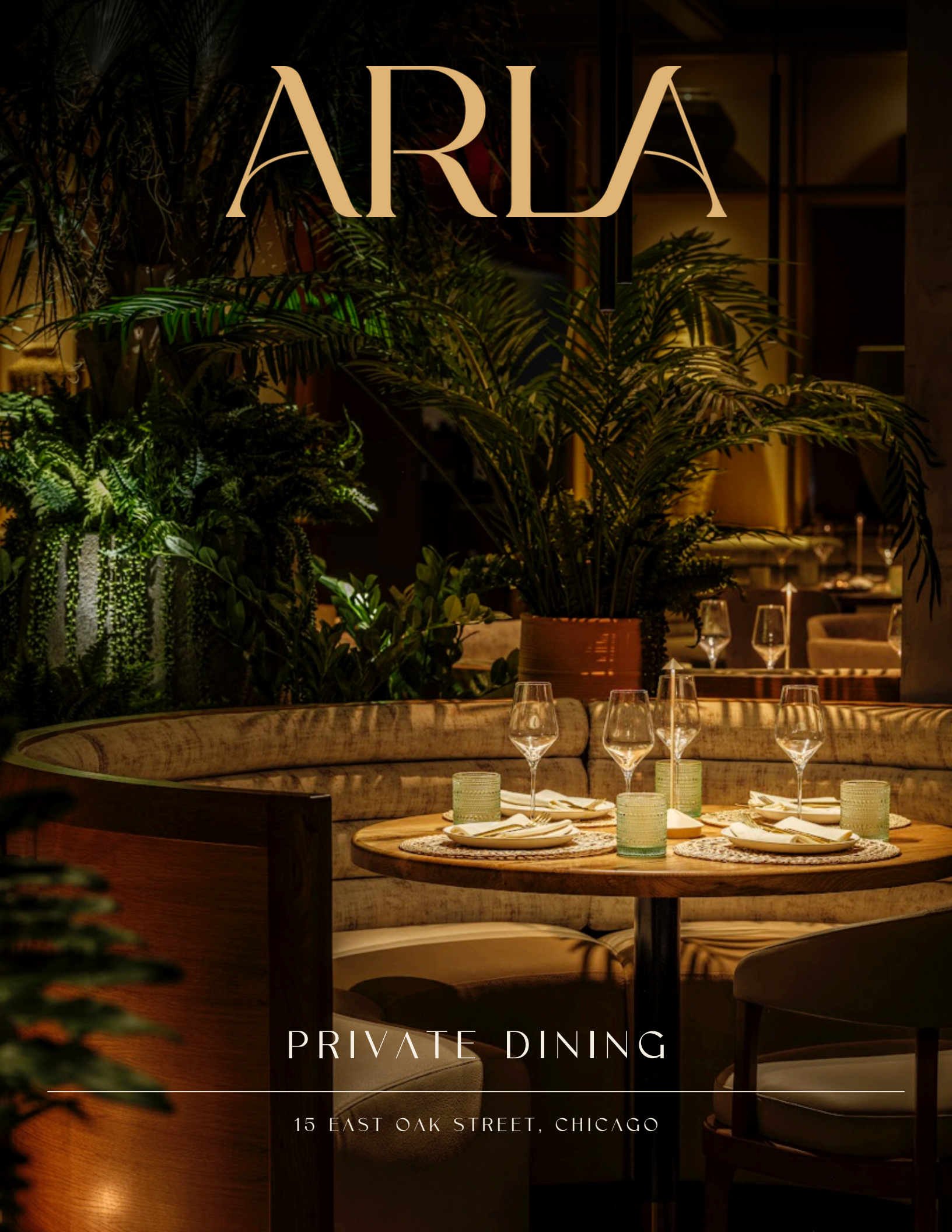
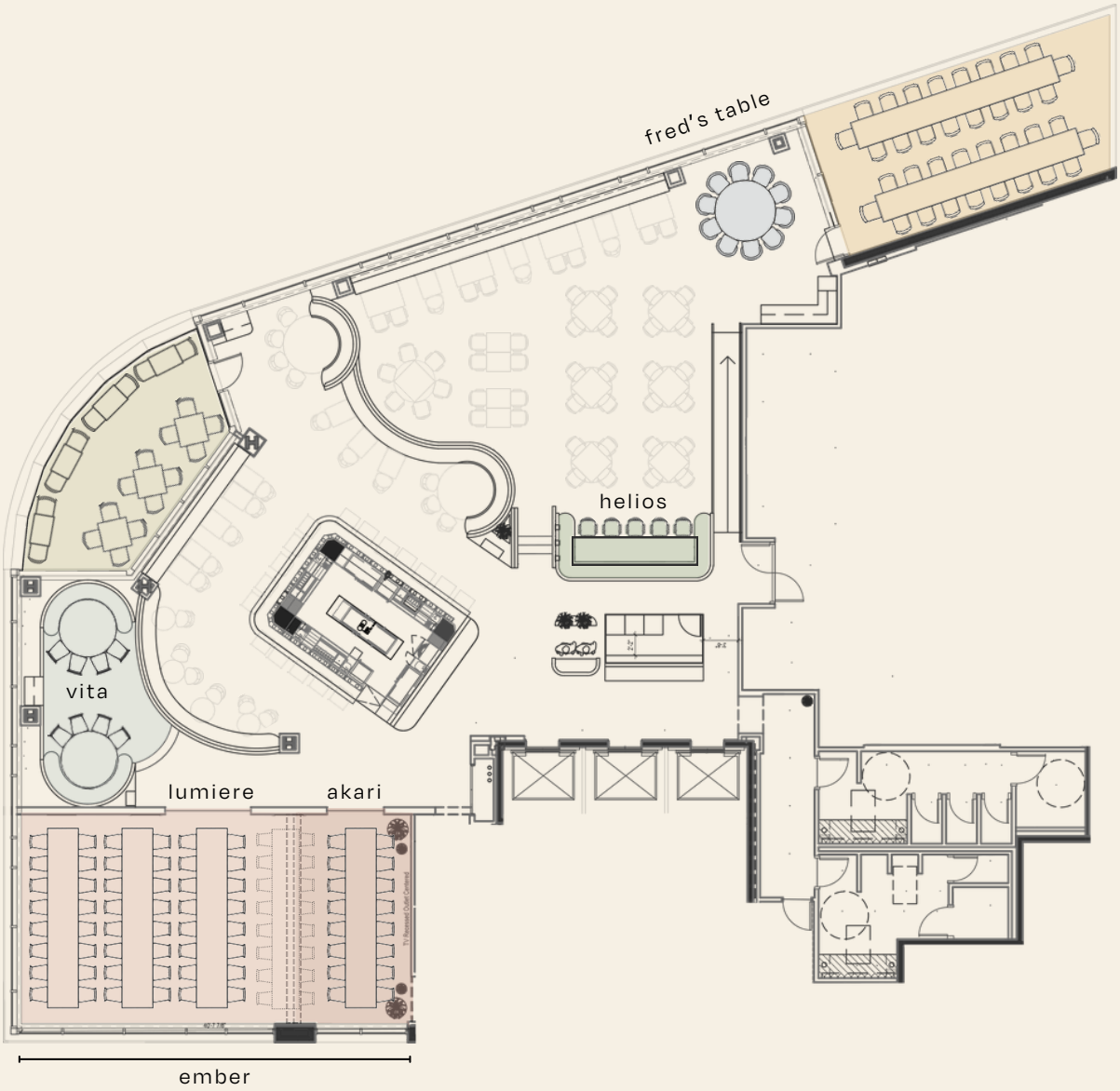

ARIA
PRIVATE DINING
15 EAST OAK STREET, CHICAGO



Capacities

SPACE	SEATED	RECEPTION
full venue buyout	200	400
ember *lumiere and akari combined*	64	80
lumiere	48	60
akari	18	--
vita	20	--
helios	12	--
fred's table	10	--

Shared Dinner Menu

Pita and Spreads

served with our marinated cucumbers

choice of 1 pita

CONFIT GARLIC PITA · CHARRED SCALLION PITA

choice of 2 spreads

CLASSIC HUMMUS · JAPANESE HUMMUS · SPICY WHIPPED FETA

BLACK GARLIC BABA GHANOUSH · TZATZIKI

the full spread

additional 10 per person

get the total package, both pitas & three dips

Mezze

choice of 3 for the table to share

MEDITERRANEAN SALAD · JAPANESE CAESAR SALAD

SMOKED OLIVE & PICKLES · GRILLED HALLOUMI · WILD MUSHROOM KEBAB

OCTOPUS SKEWER · CHICKEN YAKITORI · WAGYU KEBAB (ADD $3 PP)

additions

SUSHI & MAIN UPGRADES, MP

BLUEFIN TUNA · KAGOSHIMA A5 WAGYU · 22 OZ. PRIME RIBEYE

Mains

choice of 3 for the table to share

CAULIFLOWER STEAK · JAPANESE RICE POT · MISO COD · ORA KING SALMON

YUZU CAVIAR MAFALDINE (ADD $3 PP) · LAMB CHOPS (ADD $3 PP)

CHARRED FILET MIGNON (ADD $5 PP) · WHOLE BRANZINO (ADD $5 PP)

Dessert

chefs selection of arla signatures

$110 PER PERSON

Raw & Sushi

priced per order, 8 pieces in an order

**can be added to the shared dinner menu or served as a station*

SPICY SHRIMP TEMPURA ROLL $29 · TZATZIKI SALMON MAKI $23
TEMPURA VEGGIE MAKI $19 · HAMACHI EBI MAKI $25 · OAK STREET MAKI $36

Canapes

priced per dozen, minimum of 2 dozen per item

PITA CHIP & SPREAD
choice of classic, japanese, baba ghanoush, spicy whiipped feta
$72

GRILLED HALLOUMI
calabrian chili & pomegranate molasses
$96

WILD MUSHROOM SKEWER
oyster mushrooms, date molasses, brown butter aioli
$96

FIRE ROASTED CAULIFLOWER BITES
chili crisp katabushi aioli
$52

JAPANESE YELLOWTAIL CRUDO
chermoula, amba, shaved fennel, toasted sesame
$88

AKAMI TUNA CRUDO
plum, ponzu, tomato nectar
$90

OCTOPUS SKEWER
gigante bean purée, florina pepper sauce
$96

CHICKEN YAKITORI
pomegranate glaze, tzatziki, herbs
$89

CAVIAR BITE
shokupan milk bread, cultured butter, kaluga caviar
$175

WAGYU SKEWER
shishito peppers, wagyu tare, wasabi labneh
$112

Stations

priced per person six person minimum

PITA & DIPS
confit garlic pita, charred scallion pita, classic hummus, black garlic baba ghanoush, tzatziki
$14

PITA, DIPS & SEASONAL VEGETABLES
confit garlic pita, charred scallion pita, classic hummus, black garlic baba ghanoush, tzatziki
$16

OYSTERS
***priced per piece, minimum of 12 pieces**
yuzu-sumac mignonette
$4

MEDITERRANEAN SALAD
heirloom tomato, feta, marinated olives & torn herbs
$16

JAPANESE CAESAR
crisp greens, nori, pickled shallots & mandarin
$16

JAPANESE RICE
seasonal mushrooms, marinated egg yolk, furikake
$16

CHICKEN YAKITORI
pomegranate glaze, tzatziki, herbs
$15

LAMB CHOPS
half rack of lamb, hoisin glaze, roasted peanuts, herbs
$26

ORA KING SALMON
apricot crunch
$28

Frequently Asked

WHAT IS A FOOD & BEVERAGE MINIMUM?

A food and beverage minimum is the required spend for your reserved space, based on its size and the event date, before tax and service charges. Only food and beverages provided by our restaurant apply toward this minimum; outside vendor items and additional services (such as specialty linens, floral, A/V, corkage, or valet) are excluded.

HOW DO I CONFIRM MY EVENT?

To confirm your event, Arla requires a signed contract along with a 50% non-refundable deposit based off of the food and beverage minimum. Final payment must be made no later than the day of the event by cash or credit card only. Corporate checks and wires will only be accepted when prior written approval has been provided by the restaurant. A second deposit may be required 1 week prior to the event depending on the final balance.

WHEN IS THE FINAL GUEST COUNT DUE?

The final guest count is due three business days prior to your event and will serve as the minimum number charged, regardless of any subsequent cancellations. We are happy to accommodate up to 5% above the final count, space permitting.

WHEN DO I SELECT THE MENU?

Menu selections are due two weeks prior to your event. In addition to our curated menu packages, we are happy to accommodate most dietary preferences and restrictions with advance notice.

WHAT IS THE ADMIN FEE?

A 5% administrative fee, plus applicable state and local taxes, will be added to your final bill. This fee supports the planning and coordination of your event and is fully allocated to our private events team. It is not a gratuity or service charge for service staff or bartenders.

IS THERE A CORKAGE FEE?

A corkage fee of $65 per 750 ml bottle applies for wines brought in from outside our collection. These wines must not appear on the Arla wine list and are limited to a maximum of five bottles. Please review corkage arrangements with your event sales manager prior to your event.

IS THERE VALET?

Valet is available either as a host option or as a nominal fee to your guests at $22 per car.